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ELECTRIC COFFEE MAKER

INSTRUCTION MANUAL

MODEL: CM5400D-SA

Read this booklet thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

Please read the instruction manual before using this appliance and follow all the safety instructions to avoid damage and/or injury due to improper use.

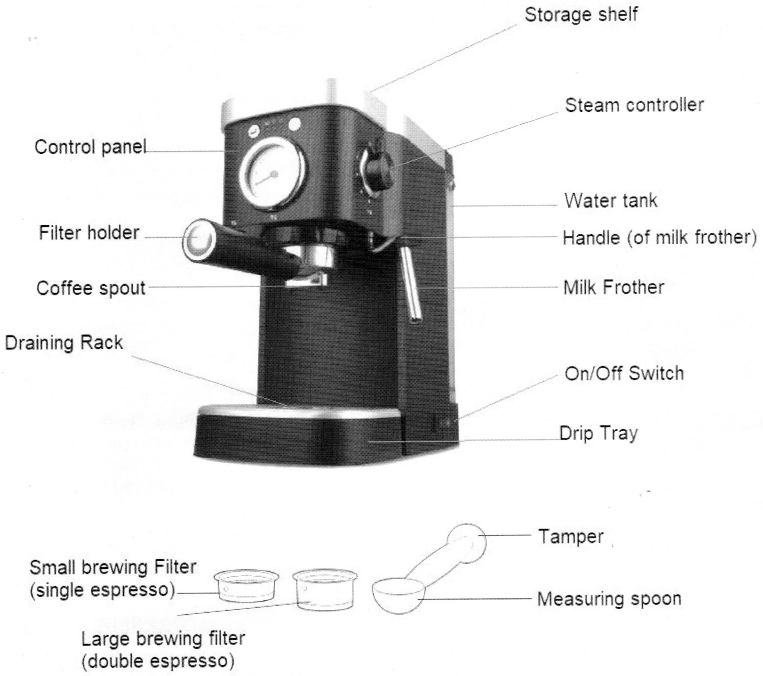
1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
5. The appliance must not be immersed in water or other liquid.
6. Remove plug from mains power socket outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
7. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. For electrical safety, any repairs on the appliance must be carried out by a qualified electrical person only.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
10. Ensure the power cord is placed away from external heat source.
11. Do not place the espresso machine on hot surface or near any heat source. i.e. stove.
12. To disconnect, turn "off" the function switch in use then remove the cord plug from mains power outlet. Always hold by the plug, never pull on the cord when removing from the mains power outlet socket.
13. Do not use appliance for other than intended use and place it in a dry environment.
14. Close supervision is necessary when your appliance is being used by or near children.
15. Be careful hot steam can cause burns.
16. Do not touch the hot surfaces on the appliance (such as milk frother, brewing filter and filter holder when boiling). Use handle or knobs.
17. Do not let the espresso machine operate without water.
18. Scalding may occur if the water tank is removed during the brewing cycles.
19. DO NOT remove the filter holder while brewing coffee. Remove the filter holder 10 seconds after the brewing cycle to make additional coffee.
20. Caution should also be taken when removing the filter holder since the metal parts will be hot. Please make sure to hold by the handle and to use the filter holder clip to dispose coffee grounds.
21. Always allow steam and hot water to escape from the milk frother after brewing. This will ensure there is no pressure in the boiler when removing the filter holder.
22. Release pressure through milk frother before removing water tank or filter holder.
23. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliances by a person responsible for their safety.
24. **ELECTRIC SHOCK HAZARD! Children should be supervised to ensure that they do not play with the appliance.**
25. This appliance is intended to be used in household and similar applications such as:
    – staff kitchen areas in shops, offices and other working environments;
    – farmhouses;
    – by clients in hotels, motels and other residential type environments;
    – bed and breakfast type environments.
26. Do not place on or near a hot gas or electric burner, or in a heated oven
27. If the supply cord is damaged it must be replaced by qualified electrical person only to avoid a hazard, or the product must be disposed.
28. The appliance must not be immersed.
29. The heating element surface is subject to residual heat after use.
30. **Warning: Potential injury from misuse**.
31. The espresso machine shall not be placed in a cabinet when in use.
32. Cleaning and user maintenance shall not be made by children without supervision.
33. **CAUTION**: To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent

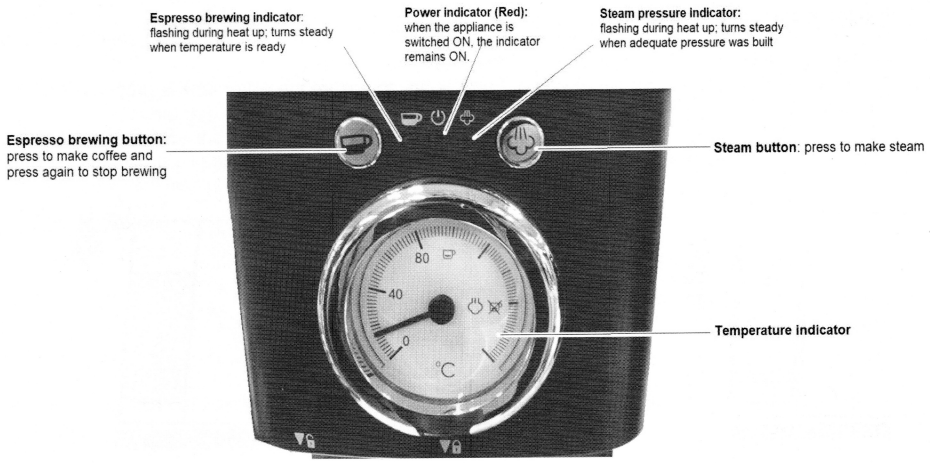
⚠ **Scalding Hazard!**

Hot water/ hot steam escapes from the espresso machine during use. Parts of the espresso machine become very hot. Handle with care to avoid scalding:

- Turn the steam controller all the way to the right ("**0**" position) each time before your switch ON the espresso machine.
- Hold the milk frother only from the plastic handle. During foaming and after use. DO NOT touch the metal tube on the frother.
- Use the frother carefully and never direct it towards parts of the body.
- Do not touch the coffee spout during operations and do not reach underneath it.
- Only clean the espresso machine when it is switched OFF and completely cooled down.
- Do not release the filter holder while the machine is running: HOT WATER may spray out.
- Allow the filter holder to cool down completely before changing or inserting brewing filter.
- Please note that hot steam may also escape from the espresso machine after it has been switched OFF.
- Do not overfill the filter holder with ground coffee, otherwise the filter holder cannot be mounted correctly. This may also cause hot steam to escape from the side.

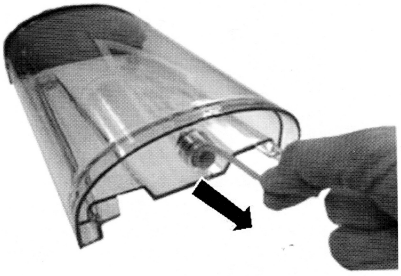
KNOW YOUR COFFEE MAKER




Espresso brewing indicator:
flashing during heat up; turns steady when temperature is ready
Power indicator (Red):
when the appliance is switched ON, the indicator remains ON.
Steam pressure indicator:
flashing during heat up; turns steady when adequate pressure was built
Espresso brewing button:
press to make coffee and press again to stop brewing
Steam button: press to make steam
Temperature indicator
80
40
0
°C

BEFORE THE FIRST USE

Remove all the plastic bags, packaging material on the Espresso Machine.
Remove the stopper at bottom of water tank.



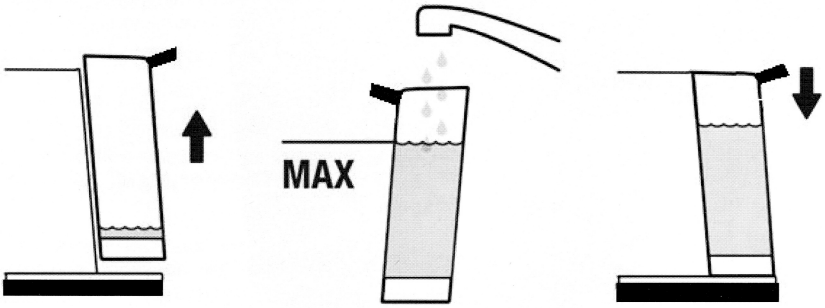
Prior to initial use and after a longer period of disuse of the Espresso Machine, allow the contents of approx. 2-3 cups of water to run through the machine without adding any coffee powder in the filter. This will clean the water circuit and all parts will be heated up for proper operation.

DANGER OF INJURY, BURNING AND SCALDING!
PLEASE READ ALL SAFETY INSTRUCITONS AND FAMILIARISE YOURSELF WITH PARTS BEFORE USING THE MACHINE!

SETTING UP THE MACHINE

Filling the Water tank

1. Open the lid and extract the tank by pulling it upwards.
2. Fill the tank with fresh clean water. DO NOT fill exceed the MAX level.
3. Put the tank back in the espresso machine. Press lightly to ensure the water tank is properly attached to the machine.

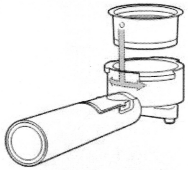


IMPORTANT! Never operate the espresso machine without water in the tank or without fitting the water tank!

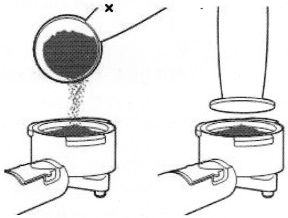
Filling the Brewing Filter

This machine includes 2 **brewing filters**: single shot and double shot filter.
Use the provided measuring spoon to add ground coffee, 1 spoon is approximately 8-10g grind coffee.

1. Insert the preferred brewing filter into the filter holder. Align the lung of filter with the groove in filter holder, then slide in the filter. After the filter had reached the bottom, twist left or right to make it stay down.



2. Add ground coffee to fill the basket. **DO NOT fill above the MAX mark.**
3. Tap the filter holder several times to allow coffee evenly distributed in the basket.
4. Using the tamper press firmly on the coffee to make it flat. This is to ensure proper seal is achieved in between coffee spout and ground coffee.



Tips

- Clean excess ground coffee from the rim to ensure proper fit under the brew head and avoid any leaks.
- The compressing of the espresso powder is an important process for preparation. If the powder is compressed tightly, the espresso will run through slowly and there will be more crema.

Pre-heat the machine and cup

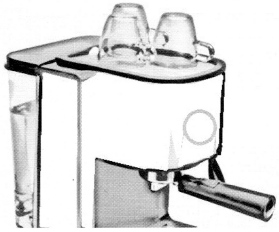
To prepare a good hot espresso, it is recommended that you heat up the espresso machine prior to each use.

1. Ensure there is sufficient water in the tank (see “Filling the Water Tank”)

2. Follow the instructions for BREWING ESPRESSO but do not put any coffee powder into the filter.
3. Let hot water run through the machine into your cup/s for approx. 60 second.

It is also recommended to warm the coffee cups before making espresso, either by rinsing them with little hot water or place them on storage shelf on the coffee machine.

- Empty the pre-heated cup. To warm up more cups, you can place these on top of the storage shelf. The cups are kept warm by the operating heat of the machine.
- When pre-heating is completed, you can start with the espresso or cappuccino preparation.



WARNING: Do not leave the machine unattended during use!

BREWING ESPRESSO

- Attach the **filter holder** onto the machine. Insert small or large brewing filter into the filter holder. Fill the brewing filter with ground coffee up to the MAX mark. (see "Filling the Brewing Filter")
  - Insert the holder into the appliance at the position of "▼🔓" mark, make sure the tube on the funnel aligns with groove in the appliance. (Fig.1)
  - Turn anti-clockwise until the handle is aligned with the "▼🔒" mark. (Fig.2)

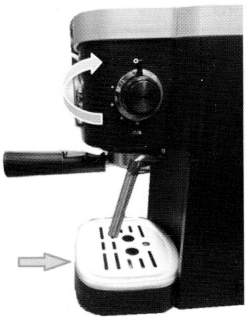
IMPORTANT! you may need to turn the handle a little harder to make the holder stop at the right locking position. This is important to prevent the holder from ejecting during use due to steam pressure.

Fig.1

Fig. 2

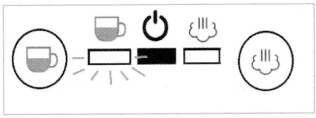
- Insert **drip tray.** Put a coffee cup underneath the coffee spout of the filter holder.

Note: The appliance is not equipped with a cup. Please use your own coffee cup



- Turn the **steam controller** to " O " position to close the steam nozzle.

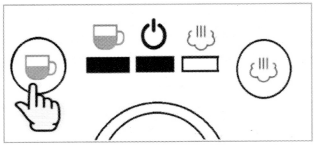
- Insert the plug into a mains power outlet socket. Press the **On/Off switch** to " I " position to power on the unit.



- The **Power indicator** will light up RED and **Brewing indicator** will flash GREEN. The appliance is heating up now.

- Wait until the **Brewing indicator** lights up to steady GREEN.

- Press the **Espresso Brewing button** " ☕ " , and the espresso will begin to run into the cup(s).



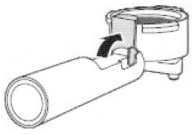
- Before the cup is full, press the **Espresso Brewing button** " ☕ " again to stop the process.

Risk of burning! Parts of the espresso machine become very hot during operation. Do not touch hot surfaces, especially the metal parts. Always touch handles or wait until parts have cooled down.

Risk of scalding! Rising steam can cause burns. Be aware hot water/hot steam that may escape from the espresso machine during use.

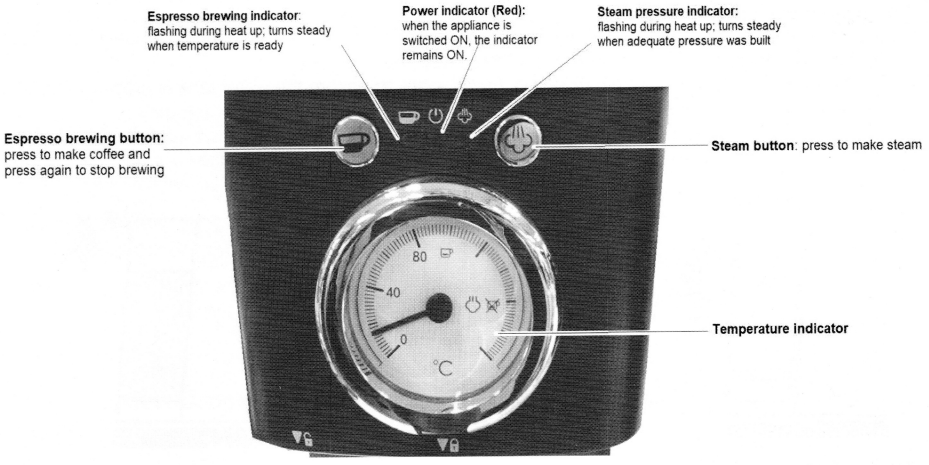
Emptying the brewing filter

1. Remove the filter holder from the machine.
2. Turn the filter holder to " ▼🔓 " mark position, then pull it down gently.
3. Fold the filter blocker up and over the edge to hold the brewing filter. Refer to figure shown.
4. Hold the handle placing your thumb/finger on the filter blocker, this will prevent the filter from falling out, and knock out the espresso powder.



FROTHING MILK

1. Turn the **Steam Controller** all the way to "O" position to close the steam nozzle.
2. Use the handle to turn the milk frother out to the side of the machine.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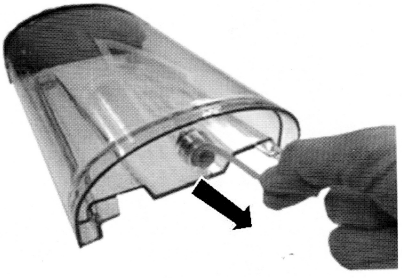

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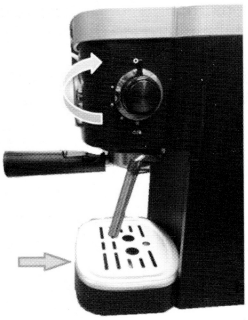

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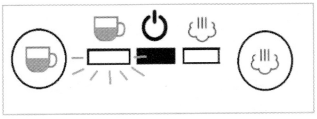

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- Wait until the **Brewing indicator** lights up to steady GREEN.

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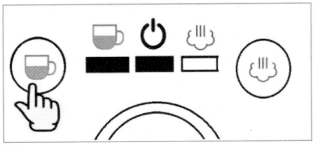

- Before the cup is full, press the **Espresso Brewing button** " ☕ " again to stop the process.

Risk of burning! Parts of the espresso machine become very hot during operation. Do not touch hot surfaces, especially the metal parts. Always touch handles or wait until parts have cooled down.
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Emptying the brewing filter

1. Remove the filter holder from the machine.
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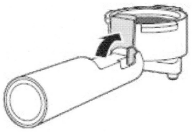
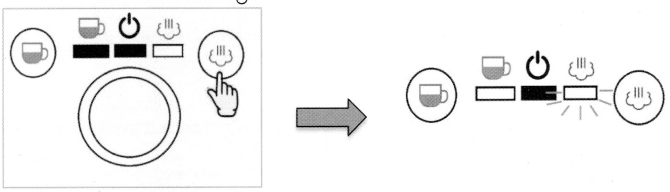


FROTHING MILK

1. Turn the **Steam Controller** all the way to "O" position to close the steam nozzle.
2. Use the handle to turn the milk frother out to the side of the machine.

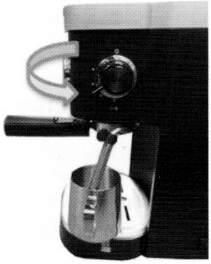
3. Press the **Steam button** "", and the **Steam pressure indicator** starts flashing.



4. Wait until the **Steam pressure indicator** turns steady GREEN.

Note: Prior to frothing milk, it is recommended to clean the steam nozzle. To do this, hold an empty large cup underneath the milk frother nozzle and turn on the **steam controller**. Wait for approx. 15 seconds, then close the **steam controller**. Place the large cup aside and start frothing milk.

5. Fill approx. 100ml of cold milk in milk jug. Ideally, a milk jug is made of stainless steel.
6. Pick up the milk jug and guide the nozzle of milk frother and immerse it lightly into the milk.
7. Hold the milk jug at a slight angle and turn the **Steam controller** slowly to the left.



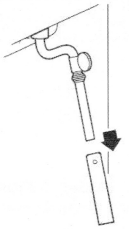
8. Move the milk jug up and down slightly, but ensure the nozzle is always immersed in the milk.
9. Once you have created sufficient milk froth, close the **Steam controller** and place the milk jug aside. Wipe the nozzle with a clean damp cloth.
10. Press the **On/Off switch** to turn OFF the machine.

Cleaning milk frother

After milk frothing, the steam nozzle must be cleaned. Not doing so may result in steam blockage.

1. Place an empty large cup underneath the milk frother nozzle.
2. Turn on the **steam controller** and wait for approx. 15seconds, then close the steam controller.
3. Wipe the nozzle with a clean damp cloth.
4. Detach the nozzle and wipe the milk frother with a clean damp cloth.

IMPORTANT! Ensure the detachable nozzle is fitted firmly back in place after cleaning. If not fitted firmly back in position the nozzle may detach during frothing due to steam pressure.



Tips

- Any milk can be frothed (also soya and rice milk). However, some varieties of milk, e.g. whole dairy milk, will give better results than others. Skimmed milk does not scald as easily as whole milk, but the fat content must not be too low. Therefore, we recommend a milk with a fat content 1.5% to 3.5%.
- Well-chilled milk foams better than less-chilled milk. Recommended temperature: approx. 7°C.
- Do not froth milk a second time (risk of scalding).
- Allow the frothed milk to stand for approx. 30 seconds before putting the froth on the espresso. During this time, larger bubbles will burst and milk, which is still liquid, sinks to the bottom. The froth becomes even finer this way.

AFTER USE

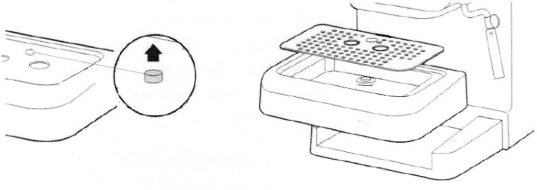
- Press the On/Off switch to "**O**" to turn off the machine.
- Pull the power plug off from the mains power outlet socket.
- Allow the machine cool down for a few minutes.

Quick clean

Wipe all parts with a damp soft cloth, such that coffee grounds and milk residues do not dry on the machine.

Empty the drip tray

The drip tray needs emptying as soon as the red overfill indicator pops up.
Carefully life the drip tray off the espresso machine, remove the draining rack and pour the water into the sink.



AUTOMATICALLY POWER-OFF FUNCTION

The machine will automatically go in sleep mode if stay idle for too long. All 3 indicators will be off under this condition, but On/Off switch is still left at " **I** " position.

Condition for auto-off:

- After pressing the On/Off switch and left idle for 29 minutes
- After brewing coffee and left idle for 60 seconds
- After milk frothing and left idle for 90 seconds

To wake the machine, press either the **Espresso Brewing button** " " or **steam button** " ", the **On/Off indicator** and corresponding function indicator will turn ON again. The machine can start operating.

CLEANING AND MAINTENANCE

DANGER OF BURNING!

The espresso machine becomes hot during operation. Metal parts particularly remain hot for longer time.
Prior to cleaning, wait until the espresso machine has cooled down completely.

SHORT-CIRCUIT HAZARD!

Water, which has penetrated the housing, may cause a short-circuit. Never immerse the espresso machine in water or other liquids. Ensure that no water or other liquids enter into the housing.
Always switch off the machine and pull off the plug mains power before cleaning!

RISK OF DAMAGE!

Improper handling of the espresso machine may result in damage. Do not use any aggressive detergents, sharp or metallic cleaning implements, such as knives, hard spatulas and similar. These may damage the surfaces.

1. Clean the filter holder, brewing filter and the drip tray with a little detergent under warm running water and rinse through with clear water.
2. Pull the metal nozzle off the milk frother and clean it with a little detergent under warm running water. Rinse it thoroughly with clear water.
3. Wipe the handle and the milk frother with a slightly damp cloth.
4. Let all parts dry before reassembling.

5. Regularly wipe down the housing of the machine with a slightly damp cloth.

Descaling
Descale the coffee maker regularly. To do this, use a commercially available descaling product (kettle descaling solution) and follow instructions provided with product.

Storage
1. Prior to longer storage, clean the espresso machine thoroughly.
2. Empty the water tank and the drip tray.
3. Let all parts dry completely.
4. Store the espresso machine in a dry, frost and dust free place.

TECHNICAL SPECIFICATION
Voltage: 220-240V~ 50-60Hz
Wattage: 1100W

TROUBLESHOOTING

Problem	Possible Cause	Solutions
No function	No Power	Check the power plug is correctly inserted into a live power outlet socket.
Espresso indicator is not lighting up	The steam button is pressed	Press the espresso brewing button to release the steam function.
No steam, no coffee flow	Tank valve cover at bottom is not removed. Too little water in the water tank. Water tank not in correct position.	Remove the valve cover. Check whether the water tank is filled and correctly attached. Do not exceed the MAX marking in the water tank!
No steam	The steam nozzle on the frother is blocked.	Use a wooden toothpick to remove possible calcium deposits from the holes on the frother.
Water is escaping from the side of the filter holder	Too much ground coffee in the brewing filter, the filter holder cannot be tightened completely.	Remove the filter holder and check the coffee quantity. Do not exceed the MAX marking in the brewing filter.
	There might be coffee grounds on the brewing filter rim or the holding fixture.	Remove the filter holder and clean all parts, especially around the brewing filter rim.
The espresso is not strong enough and not hot enough	The coffee is ground too coarsely.	Use a finer grind of coffee.
	The ground coffee is not tamped enough.	Use a little more coffee and press the ground coffee down further into the brewing filter with the tamper.
The espresso flows too slow or not at all	The holes and rim of the filter holder are blocked.	Remove the filter holder and clean it.
	The brewing filter is blocked.	Remove the brewing filter and clean it with a fine brush.
	The coffee is ground too fine.	Use a coarser grind of coffee.
	Ground coffee is tamped too hard.	Use less pressure to tamp the ground coffee into the brewing filter.
	The machine is calcified.	Let water flow out of the espresso machine without inserting the filter holder. If the water continuous to flow unevenly, descale the espresso machine.

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

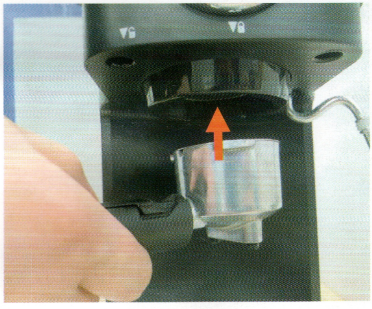
For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

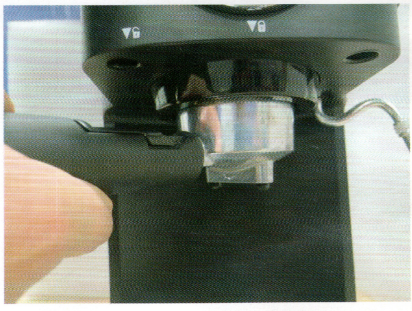
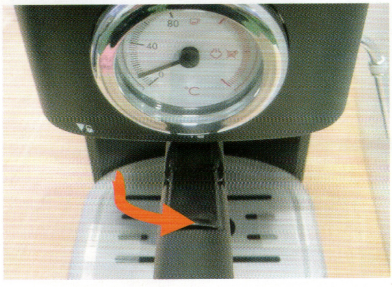
ESPRESSO QUICK INSTALLATION GUIDE

DO NOT fill espresso powder above the MAX mark on the filter.

Allign the handle (lever) on the filter holder slightly to the left of unlock symbol.

Insert the filter holder into the espresso machine.





Turn handle towards the lock symbol firmly, until it is tight and secured properly.